



BRUNCH MENU

Served from 10am to 2pm Saturday and Sunday

Liquid Starters

Bottomless Tropical Mauimosa—Champagne, Silver Rum, Coconut Rum, Guava Nectar, Orange Juice
\$12

Kimchi Bloody Mary
\$9

Breakfast Sandwiches, Burritos and Tacos

Spam & Egg Sandwich 10

Seared spam with fried egg, melted Swiss cheese, sweet chili aioli & greens on a brioche bun. With White or Fried Rice

Avocado Toast 12

Fresh avocado topped with Cotija cheese on Multi Grain or White Toast with cherry tomato salsa and seasonal fruit

Add a poached or fried egg 2

Kalua Pork Breakfast Burrito 11

Scrambled egg, Kalua Pork, home fries, peppers & onion, cheddar cheese and smothered with our house made Kalua Pork green chili.

Ohana Breakfast Tacos 11

Two flour tortilla tacos with scrambled eggs, your choice of chorizo, bacon or Kalua Pork topped with shredded cheese and our house made roasted tomato salsa. Served with fried rice.

Island Style Breakfast Plates

Kalua Pork Hash 12

Home fries, red peppers, onions and kalua pork with a poached egg, Thai BBQ drizzle & pineapple salsa.

Classic American Breakfast 10

Two eggs, any style with bacon, Portuguese sausage or seared spam & your choice of Texas toast or side banana waffle. Served with a breakfast potato fritter, white or fried rice

Teri Steak and Eggs 14

Teri Marinated Flank Steak, char-grilled and served over our house made Teri glaze, two eggs any style served with choice of a breakfast potato fritter, white or fried rice

Chef Eric's Chicken and Waffles 14

Sweet banana waffle topped with our Panko breaded chicken topped with our house made spicy Korean Chili syrup and Miso butter

Waffles, Bennies and Omelets

Macadamia Nut Waffles 12

Sweet banana waffle topped with toasted macadamia nuts served with coconut syrup, sliced bananas and berries.

Crab Cake Benedict 14

Seasoned crab cake on top of our fried rice, served with two poached eggs smothered with Sriracha hollandaise.

Lobster and Shrimp Benedict 16

Butter poached Lobster and Bay shrimp served over a sourdough Texas toast with tomato, topped with two poached eggs, our Sriracha hollandaise and macadamia nut pesto

Ono Omelet 11

Spam, Portuguese Sausage, Kalua Pork or Veggie - with cheese and choice of breakfast potato fritter, white or fried rice (GF)

Lunch Fare and Things

Ono Fries Basket 6

Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled with our sweet Thai chili aioli. (Vegan without the Aioli)

Spam Musubi 2.50

Grilled spam steak on rice and rolled in roasted seaweed

Mile-High Spam Musubi 5

Grilled spam steak on rice with crispy bacon, rolled in roasted seaweed. Topped with green chili and fresh Jalapeños

Ahi Poke 9

Hawaiian style raw ahi tuna, marinated in a soy wasabi and ginger sauce with roasted red pepper aioli drizzle. Served with crispy wonton chips over organic greens. (May sub chips for white rice)

Ohana Salad [Half or Full] 4, 11

Organic greens with cucumbers, hard boiled eggs, tomatoes and mushrooms with our house passion fruit vinaigrette. (GF)
Add shrimp +\$5, seared ahi +\$5, chicken +\$3

Maui Salad 12

Fresh pineapple, grilled and lightly seasoned with beefsteak tomatoes, blanched sweet onion and micro cilantro with a green onion, cilantro and wasabi vinaigrette. (GF, V)

Add seared ahi +\$5



Island Style Tacos

[3 or 4, any combination] 10, 12

Teri Chicken with Cotija cheese and sweet Thai chili aioli.

Teri Beef with Island Slaw and red pepper cilantro aioli.*

Bulgogi Pork (spicy Korean) with mango pineapple salsa and sweet Thai chili aioli.

Kalua Pork with Island Slaw, Thai chili BBQ sauce, red pepper cilantro aioli and crumbled wonton chips. (GF)

Grilled Shrimp with mango pineapple salsa and sweet Thai chili aioli. **Add \$1** (GF)

Island Favorites (with two sides)

Loco Moco (one side only) 14

Hand formed and spiced sirloin beef patty over rice, topped with mushroom gravy and fried egg.*

Spam Fried Rice 13

Grilled Spam and Portuguese sausage over rice, topped with a fried egg.*

Chicken Katsu 14

Panko breaded chicken thighs, deep fried and served with Tonkatsu sauce.

Teri Chicken or Teri Beef 14

Boneless Chicken Thighs or Flank Steak marinated in our house made Teriyaki sauce and chargrilled to order. For combo add 1

Kalua Pork and Cabbage 14

Pork shoulder with Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. (GF)

Sides

White Rice

Fried Rice

Sweet Potato Fries with Sweet Chili Aioli

Macaroni Salad

Island Slaw

Veggies (coconut red Thai curry sauce)

Veggie and Vegan

Ula Ula 13.5

Farro bowl with sautéed veggies, sriracha coconut creme, chili roasted cashews, topped with a sweet chili drizzle. (V)

Veggie Bowl 12

Seasonal veggies sautéed in a coconut milk and red Thai curry sauce over white rice, topped with mango pineapple salsa. (GF, V)

Ono Sides

Side of Toast (Sourdough or Multi Grain) 2

Side of Fruit 4

Side of Bacon, Spam or Portuguese Sausage 4

Side Egg (fried, scrambled or poached) 2

Side Waffle 3

Side White, Fried Rice or Potato Fritter 3

Sweet Potato Fries with Sweet Chili Aioli 4

Macaroni Salad 3

Island Slaw 3

Veggies in coconut red Thai curry sauce 4

Beverages

Kona Coffee or Tea 3

Juice (Apple, Orange, Cranberry or Pineapple) 3.5

Milk 1.5

Please Kokuu..

All of our dishes are prepared to order. During peak volume times, please be aware that there may be a longer wait than normal as our kitchen works very diligently to get all the orders out in the most efficient manner possible. Mahalo Nui!

GF = Gluten Free V = Vegan **Please keep substitutions to a minimum. Although we do our best to accommodate our guests as much as possible, a good portion of our items are prepped ahead of time and cannot be altered.** **Please let your server know if you have any food allergies or concerns.** Please ask your server if you need additional information on dietary restrictions. We **do not** cook with any peanuts or peanut oil. Some items are prepared with butter, but can be omitted. For dairy free options, ask your server. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.